

September 13

Bait.

Squid were plentiful at Holyroad, N. F. Sept. 3, and a Gloucester banker baited there.

September 14

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Carrie F. Roberts, shore.
Sch. J. W. Cromwell, via Boston, 40,000 lbs. fresh fish.
Sch. Ida S. Brooks, shore.

Today's Fish Market.

Board of Trade prices for salt and fresh fish:

Salt fish, handline Georges cod, \$4.50 per cwt. for large, \$3.50 for medium; trawl Georges cod, \$4.25 for large, \$3.25 for medium; trawl Bank cod, \$3.62 for large, \$3.25 for medium; hake, \$1.25; pollock, \$1.25; haddock, \$1.75; large cusk, \$2.50.

Fresh fish, large cod, \$2.15; medium cod, \$1.75; all cod caught to the eastward of La-Have bank, \$2.15, medium \$1.75; cusk, \$1.50; Eastern haddock, \$1; Western haddock, \$1.15; hake, 85 cts.; pollock, 70c.

Rips cod, \$4.37 1-2 for large and \$3.40 for medium.

Bay of Fundy, salt mackerel, \$17.25 per bbl.

Rips salt mackerel, \$20.00 per bbl.

Fresh mackerel, 11 cts. each.

Georges halibut, 8 cts. per lb. for white and 5 1-2 cts. for gray.

Outside sales of salt bank cod, \$4.05 per cwt. for large, \$3.60 for medium and \$2.25 for snappers.

Boston.

Sch. Annie and Jennie, 10,000 pollock.
Sch. Sachem, 1000 pollock.

Sch. Francis Whalen, 4000 haddock, 2000 cod, 3000 hake, 2000 pollock.

Haddock, \$4; cod, \$5.50; hake, \$3.50; pollock, \$3.25.

Fishing Fleet Movements.

Sch. Agnes V. Gleason was at Lockport, N. S., Saturday.

Sch. Margaret was at Canso, N. S., Saturday, and sch. S. P. Willard sailed from there the same day.

The Size of Lobsters.

A writer in the New York Sun asked about the size of lobsters found in the waters around New York. The inquiry brought the following information: "Two years ago a member of the New Rochelle Club, while fishing for blackfish on the Hen and Chickens reef, off Larchmont, caught with a hook and line a lobster 32 inches long, weighing 8 1-2 pounds. It had only one large claw, otherwise it would have weighed more. A few weeks afterward the same fisherman caught a 6 1-2 pound lobster in the same way, and at about the same time another man fishing for black fish, caught a lobster weighing a little more than seven pounds."

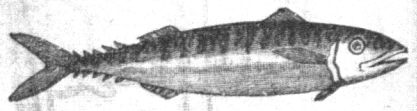
This size lobsters, however, are pretty scarce in these days, and especially in this vicinity, as they are caught so fast that no time is given them to grow.

September 14

ON GEORGES.

Large Schools of Mackerel Seen by Sch. Emily Cooney.

Fish Were Just to the Westward of the Cultivator.



Capt. Patrick Murphy of the sch. Emily Cooney reports that on Sunday he sighted eight schools of mackerel on Georges, to the westward of the Cultivator. The fish were in good schools and could be seen from the shear poles, without going aloft.

The Clam.

The clam never gossips, while other folks do,
And the clam never monkeys with cider and brew,
And he stays in his bed just as snug as a yam,
He's a quiet and peaceful, harmonious clam.
Clams never stay out with Bacchus at night,
Clams never dissipate, clams never fight;
They partake of the mud flit, drink the salt chuk,
And never complaining—just think they're in luck.

The clam never hustles for silver and gold,
Never complains of the wet and the cold.
Cloudy or sunshine, he never complains,
Proving that happiness comes without brains.
Clams never speculate, clams never lie—
Except in their beds—and we never know why.

Clams are so happy, until we behold
That silence is full of the finest of gold.
Clams never boodle throughout the campaign,
Clams never pilfer your friendship for gain.
The tide may run high, or the tide may run low,
The clam and his family continue to grow.
I look on humanity's grasping and greed;
On the wealthy, the wasteful, the pauper in need;
The true and the faithful, the false and the sham,
And I envy the silent and solaceful, clam.

—Exchange.

1,000,000 LBS. OF FISH BURNED.

Cold Storage Plant at Manasquan, N. J., Destroyed by Fire.

The block ice and cold storage plant at Manasquan, N. J., was destroyed by fire yesterday. The loss is \$150,000, and included, besides the machinery and building, 1,000,000 pounds of fish which had been stored for the winter trade. The fire started in the engine room and the building was a raging furnace before the firemen arrived from Manasquan. The entire fishing industry of the coast will be affected by the loss.

FOR SALT HERRING.

Sch. Georgie Campbell Will Make an Early Start.

Sch. Georgie Campbell is fitting for a Newfoundland salt herring voyage under command of Capt. Wilson Cahoon and will be the first of the fleet to get away. This is quite early in the season for a vessel to go for salt herring.

September 14

FEAST OF THE WHALE

AN ESKIMO BANQUET THAT MAY LAST A WHOLE DAY.

Incident of the Social Life Among the Natives of Arctic Alaska After the Hunting Season Is Over—The Return of the Fleet to Shore.

Writing of the industrial and social methods and customs of the Eskimos of arctic Alaska, Edward A. McIlhenny, in the Century, says:

The principal occupation of these Eskimos (of arctic Alaska) during the spring is the hunting of the bow head whale in the leads, or open water, and among the floe ice of the Arctic ocean. The taking of a whale is always a time of great rejoicing with these people, for it means not only an abundance of food and fuel, but a large amount of valuable trading material.

After the whaling season is over the boats which have been used in the chase are gathered on the leads between the pack and shore ice, which is often some miles from shore, at the foot of some road that has been cut through the rough ice from the land to the water. The most successful boat's crew, with their umiak (a whaling boat covered with skins), takes the lead, followed by the other boats in the order of their success. The harpoons, floats, paddles and everything pertaining to the chase of the whale are placed in their respective positions. The umiak is then placed on a flat ivory runner sled and lashed firmly in place. The owner, who is called omelic (headman), stands on the ice at the right hand side of the bow; the boat steerer stands at the stern and the paddlers stand at their respective places along the sides of the boat. When all is ready the omelic gives the word to go forward, and each of the crew slips over his shoulder a broad breast strap of sealskin, which is attached to a short line made fast to the thwart of the boat. When all is ready the boat is pulled forward a few lengths and the next boat in order goes through the same form, moving on in its turn, until all the umiaks are strung out in a long line on the grounded ice ready for their return to land.

At a signal from the head boat all move forward, chanting weird songs of the goodness and power of the whale, for one of the superstitions of these people is that whenever working on any object to be used in whaling or doing anything connected with whaling they must constantly extol the merits of this great animal.

Long before the boats reach shore the entire population left in the village—men, women, children and dogs—congregate on the beach to welcome the home comers. When the first boat nears land it is brought to a halt a few feet from the shore line, and its talisman, which is always carried in a little pouch in the bow and may be a wolf's head, the head of a raven, iron pyrites or any odd thing, is lifted out by the omelic and held in his right hand toward the shore, where stands the chief medicine man of the tribe, who pours over it a little fresh water to refresh it and thank it for the benefits given, if the boat has secured a whale, or, if the boat has not been lucky, to appease any slight that may have been put upon the talisman, in the hope that it will give them better luck in the future.

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Continued

After reaching shore a day or possibly two may be given for preparation, and then the great feast begins. Each successful boat owner, beginning with the one whose boat secured the most whales, gives a feast, to which he invites all the members of the tribe and any other people who may be in the village. First a wind break of umiaks, sails or skins is built to act as a shelter against the chilly blasts of the polar winds. It is placed in the form of a large circle if enough material can be secured, in the center of which a walrus hide is placed on the ground, and to its four corners are tied long ropes, which are passed over tripods placed about twenty-five feet from the skin. The ends of the ropes are then drawn tight and made fast with stout stakes driven into the ground, thus raising the skin about four feet. The skin thus becomes a platform some eight or ten feet square, which serves as a sort of movable stage on which the young women dance.

The feast usually begins at the time when the sun reaches a due western point, about 6 o'clock in the afternoon, for during the eighty days of summer at Okeavic the sun never sets, and, being without timepieces, the Eskimos mark their time by the position of the sun while it is visible and by the moon and stars when the sun has gone for the long arctic night. These feasts sometimes last twenty-four hours.

September 15

How Fishes Talk.

Fishes undoubtedly communicate with their fellows. Even if they cannot "talk," they have other means of communication that are better adapted to their needs. We know how readily fishes recognize their mates and how quickly brooding fishes repel intruders of their own or other species. Something besides seeing them—perhaps some sense of which we have no conception—may do this. Many fishes communicate with their fellows by means of sounds produced through the medium of their air bladders, by grinding their teeth together and in various other ways.

The sense of touch is highly developed in many fishes and doubtless enables them to communicate. The sense of taste, located all over the skin in some fishes, in the fins in others, and the sense of smell, strongly developed in some forms of submarine life, also must be aids to communication.—St. Nicholas.

Fine Stock and Share.

Sch. Dictator, Capt. Lemuel Spinney, stocked \$3340.38 as the result of her recent fresh and salt cod trip, the crew sharing \$71.34 net. This is one of the best shack trips of the season, but Capt. Spinney's reputation for good trips is such that everybody expects him to have a big fare every time and takes it as a matter of course that he does so well.

Sch. Volant, Capt. Oscar Benson, stocked \$2158 on her recent short Georges fresh fishing trip, the crew sharing \$60. Capt. Benson is a young skipper who has made but a few trips and gives promise of being a top nocher.

September 15

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Motor, Georges, 25 swordfish.
Sch. Marguerite, via Boston.
Sloop Eva Avina, shore.

Today's Fish Market.

Board of Trade prices for salt and fresh fish:

Salt fish, handline Georges cod, \$4.50 per cwt. for large, \$3.50 for medium; trawl

Georges cod, \$4.25 for large, \$3.25 for medium; trawl bank cod, \$3.62 for large, \$3.25 for medium; hake, \$1.25; pollock, \$1.25; haddock, \$1.75; large cusk, \$2.50.

Fresh fish, large cod, \$2.15; medium cod, \$1.75; all cod caught to the eastward of La-Have bank, \$2.15, medium \$1.75; cusk, \$1.50; Eastern haddock, \$1; Western haddock, \$1.15; hake, 85 cts.; pollock, 70c.

Rips cod, \$4.37 1-2 for large and \$3.40 for medium.

Bay of Fundy, salt mackerel, \$17.25 per bbl.

Rips salt mackerel, \$20.00 per bbl.

Fresh mackerel, 11 cts. each.

Georges halibut, 8 cts. per lb. for white and 5 1-2 cts. for gray.

Outside sales of salt bank cod, \$4.05 per cwt. for large, \$3.60 for medium and \$2.25 for snappers.

Boston.

Sch. Matchless, 5000 haddock, 12,000 cod, 60,000 hake.

Sch. Harmony, 22,000 haddock.

Sch. Dorothy, 4000 haddock, 8000 cod, 1000 pollock.

Sch. Quannapowitt, 30,000 haddock, 4000 cod, 5000 hake.

Sch. Ignatius Enos, 200 haddock, 1500 cod, 4000 hake.

Sch. William H. Cross, 4000 haddock, 14,000 cod, 2000 pollock.

Sch. Marshall L. Adams, 15,000 haddock, 11,000 cod.

Sch. Alice M. Guthrie, 35,000 haddock, 2000 cod, 5000 hake.

Sch. Motor, 25 swordfish.

Sch. Francis J. O'Hara, Jr., 65,000 haddock, 3000 cod, 25,000 hake, 1500 cusk.

Haddock, \$4; large cod, \$4.50 to \$4.75; market ext, \$4 to \$4.50; pollock, \$2.50 to \$3; hake, \$2 to \$2.50; swordfish, \$14.

Mackerel Notes.

Capt. John Hickey of sch. Francis J. O'Hara, Jr., reports seeing many large schools of mackerel on Clark's Bank on Saturday.

Sch. Grayling is at Yarmouth, N. S., today, and Capt. Cameron telegraphed here to find out the mackerel prospects up this way.

Fine Maiden Trip.

The new sch. Francis J. O'Hara, Capt. John Hickey, arrived at Boston this morning with a fine maiden trip, 55,000 pounds of fresh fish. As prices are up today, the new craft will make a fine stock for a starter.

Good Stock.

The new sch. Francis J. O'Hara, Jr., Capt. John Hickey, stocked \$1711 on her maiden trip, haddocking.

September 12

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Fanny Belle Atwood, Georges, 15,000 lbs. fresh fish.
Sch. James A. Garfield, Rips, 18,000 lbs. fresh cod.
Sch. Manahassett, shore.
Sch. Emily Cooney, shore.

Today's Fish Market.

Board of Trade prices for salt and fresh fish:

Salt fish, handline Georges cod, \$4.50 per cwt. for large, \$3.50 for medium; trawl Georges cod, \$4.25 for large, \$3.25 for medium; trawl Bank cod, \$3.62 for large, \$3.25 for medium; hake, \$1.25; pollock, \$1.25; haddock, \$1.75; large cusk, \$2.50.

Fresh fish, large cod, \$2.15; medium cod, \$1.75; all cod caught to the eastward of La-Have bank, \$2.15, medium \$1.75; cusk, \$1.50; Eastern haddock, \$1; Western haddock, \$1.15; hake, 85 cts.; pollock, 70c.

Rips cod, \$4.37 1-2 for large and \$3.40 for medium.

Bay of Fundy, salt mackerel, \$17.25 per bbl.

Rips salt mackerel, \$20.00 per bbl.

Fresh mackerel, 11 cts. each.

Georges halibut, 8 cts. per lb. for white and 5 1-2 cts. for gray.

Outside sales of salt bank cod, \$3.80 per cwt. for large, \$3.55 for medium and \$2.25 for snappers.

Haddock, \$4.25; large cod, \$4.50 to \$5; market cod, \$4.25 to \$4.50.

Boston.

Sch. Mary Cabral, 8000 haddock, 4000 cod, 15,000 hake.

Sch. Yankee, 10,000 haddock, 800 cod.

Sch. Boyd and Leeds, 1000 haddock, 20,000 cod.

Dogfish Plenty and Squid Scarce.

Dogfish have become so plentiful at Canso, N. S., that trap owners have been obliged to take their squid traps ashore to save them from destruction.

Squid bait continues scarce there. A large fleet of vessels still await the arrival of the squid. Many of these vessels have less than 100 quintals as a result of the summer's work.

Large catches of herring have been made during the past week along the coast west as far as Beekerton. A number of banking vessels have taken a baiting of these while others have sailed for Burin, N. F., where squid bait is reported plentiful.

Essex Built Whaler Lucky.

The owners of the new Provincetown whaling schooner J. R. Manta built at Essex, are well pleased at the start she has made in the whaling industry. She left for the Atlantic whaling grounds last June and arrived at Fayal last Thursday with 230 barrels of sperm oil and a chunk of ambergris weighing 12 pounds, which is quoted at \$25 an ounce, and the lump alone will bring \$5000 to the owners of the craft.

PROSPECT GLOOMY.

Fourteen American Bankers at Bay Bulls, N. F., for Bait.

Fourteen sail of American bankers arrived at Bay Bulls, N. F., on Tuesday of last week in quest of bait which is very scarce there. Some of them have not taken a fish out of the water for three weeks and prospects are very gloomy for them.—St. John's, N. F., Herald.